



Butternut Squash and Mushroom Lasagna

Bon Appétit | November 2004

Servings: Makes 8 servings.

Ingredients:

1/4 cup (1/2 stick) unsalted butter

2 1/2 cups chopped onions

1/2 pound crimini (baby bella) mushrooms, sliced (about 3 cups)

2 pounds butternut squash, peeled, seeded, cut into 1/4-inch-thick slices (about 5 1/2 cups)

1 14-ounce can vegetable broth

4 tablespoons chopped fresh thyme, divided

4 tablespoons sliced fresh sage, divided

3 15-ounce containers whole-milk ricotta cheese

4 cups grated mozzarella cheese, divided

2 cups grated Parmesan cheese, divided

4 large eggs

Olive oil

1 9-ounce package no-boil lasagna noodles

Preparation:

Melt butter in large skillet over medium-high heat. Add onions; sauté until soft, about 8 minutes. Increase heat to high; add mushrooms and cook until tender, stirring constantly, about 3 minutes. Season with salt and pepper. Transfer mushroom mixture to bowl; set aside.

Add squash, broth, 3 tablespoons thyme, and 3 tablespoons sage to same skillet. Cover and simmer over medium heat until squash is just tender, about 6 minutes. Uncover and cook until squash is very soft but still retains shape, about 5 minutes. Season with salt and pepper.

Mix ricotta, 2 cups mozzarella cheese, 1 1/2 cups Parmesan cheese, and remaining 1 tablespoon thyme and 1 tablespoon sage in large bowl. Season to taste with salt and pepper; mix in eggs.

Brush 13x9x2-inch glass or ceramic baking dish with oil. Spread 1 cup ricotta mixture over bottom. Arrange 3 noodles on top. Spread 1 3/4 cups ricotta mixture over noodles. Arrange 1 1/3 cups squash mixture over. Sprinkle with 1/2 cup mushrooms and 1 cup mozzarella. Top with 3 noodles, then 1 3/4 cups ricotta mixture, half of remaining squash, 1/2 cup mushrooms, and remaining 1 cup mozzarella. Repeat with noodles, 1 3/4 cups ricotta mixture, remaining squash, and remaining mushrooms. Top with 3 noodles. Spread remaining ricotta mixture over; sprinkle with remaining Parmesan. Cover with oiled foil.

Preheat oven to 350°F. Bake lasagna, covered, 35 minutes. Uncover; bake until heated through, about 25 minutes longer. Let stand 10 minutes before serving. (The lasagna can be assembled one day ahead and refrigerated.)